

ABSTRACT OF THE DISCLOSURE

The present invention provides an yeast capable of making bread excellent in flavor and taste and weak in fermentation smell, a dough containing the yeast, a process for making bread using the yeast or the dough and the bread made by the method. The present invention relates to the yeast which belongs to the genus Saccharomyces and generates 35 ppm or less of isoamyl alcohol, a ratio of 2 or less of isoamyl alcohol to isobutyl alcohol, 1.5 ppm or more of diacetyl in the bread and 2 ml or more of carbon dioxide gas per 1 g of the dough, a screening method for selecting the yeast, a process for making bread containing the yeast and the dough and bread made by the method.